



ca'dè monaci

## Vino frizzante Lambrusco DOC Modena Rosso amabile



Cuvée Luciano ( 75 cl )

### TYPE OF WINE

Semi sparkling wine red medium-sweet

### MAIN GRAPES

Lambrusco Grasparossa, Salamino, Sorbara, Marani, Maestri, Montericco, Oliva e a foglia frastagliata

### PRODUCTION AREA

Grapes cultivated in the best suited area in the mid-north belt of the province of Modena (Region of Emilia Romagna, central Italy)

### SOILS

Central area of the Apennines in the Region of Emilia-Romagna, a mix of flat lands, foothills and hills, adequately ventilated and with a good exposure.

Distinguished by a great variety of soil compositions: alluvial in the flat lands, medium soil in the hilly areas, mainly calcareous-clayey in the higher hills.

### HARVEST

Maturity is usually reached between the end of September and the beginning of October, depending on the different Lambrusco's grape varieties.

### VINIFICATION

Traditional red wine vinification, with maceration of the must on the leaves in order to extract colour and tannins.

Fermentation and foam intake in steel pressure-tanks at controlled temperature, following the Charmant method.

### COLOUR

The Lambrusco di Modena is distinguished by a ruby red colour of varying intensity depending on the production area, with violet foam, fine and evanescent.

### BOUQUET

Pleasant bouquet, with pronounced floral and fruity notes, of viola and fresh red fruits, delicate and fragrant.

### TASTE

Delicate flavour, with a slightly aromatic smooth aftertaste, silky at the palate. Suggested as a young and fresh wine.

### FOOD PAIRING

The Lambrusco di Modena is ideal with pasta with meat sauces, succulent red meat dishes, roast and cold cuts of the local tradition. The medium-sweet version can accompany cakes and dry pastry.

### SERVING SUGGESTION

10-12°C

### ALCOHOL CONTENT

8,0% vol

Stabilimento di Cazzano  
Via L. Corradini 30/A  
37030 Cazzano di Tramigna (VR)



Stabilimento di Campogalliano  
Via S.Ferrari 44  
41011 Campogalliano (MO)